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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: www.smeg.com

1 Instructions

1.1 General safety instructions

Risk of personal injury

- **Use outdoors only**
- During use the appliance and its accessible parts become very hot. Keep young children away.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Even if apparently empty, gas cylinders must always be handled with care in accordance with the safety regulations supplied with the instructions.
- Never use any gas cylinder if dented or rusty.
- Never store a spare gas cylinder close to the appliance.
- Never disconnect the gas cylinder from the appliance while it is in operation and always perform any procedure on the gas cylinder well away from the appliance.
- Only light the burners with the lid raised.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not modify this appliance.
- If the appliance is to be out of use for some time, close the gas supply valve.
- In the event of a fault on the appliance or a malfunction, contact the aftersales service.
- If the knob becomes stiff to turn, have the valves checked by an authorised service centre.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Always keep hold of the lid when lowering it.
- Observe the thermometer provided on the lid: when the reading exceeds 300°c (red zone) the lid must be raised to prevent dangerous overheating.

Risk of damaging the appliance

- In the event of a fault on the appliance or a malfunction, contact the aftersales service.
- Do not seat on the appliance.
- Do not use steam jets for cleaning the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.

- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.

For this appliance

- Remove any traces of liquid from the lid (if fitted) before opening.
- This appliance may only be used outdoors with natural ventilation, outside enclosed areas, where any gas leaks and combustion products can be rapidly dispersed by the wind and natural air convection.
- Not for use in marine craft, caravans or mobile homes.
- Never use the appliance outdoors in case of bad weather. Any contact with water might seriously damage the appliance and put its safety at risk.
- Take care not to allow the glass of the barbecue lid to come into contact with water while it is still hot.
- Only light the burners with the lid (if present) raised.

1.2 Manufacturer liability

The manufacturer declines all responsibility for damage to persons or property caused by:

- use of the appliance other than the one envisaged,
- non-observance of the user manual provisions,
- tampering with any part of the appliance,
- use of non-original spare parts.

1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- This appliance may be used by children aged at least 8 and by people of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety.
- The appliance is not designed to operate with external timers or with remote-control systems.

1.4 Disposal

This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

Power voltage
Danger of electrocution

- Disconnect the main power supply.
- Disconnect the power cable from the electrical system.

- Cut the power supply cable and remove it along with the plug.
- Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packed in non-polluting and recyclable materials.

- Consign the packing materials to the appropriate selective collection centres.

Plastic packaging
Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the packaging plastic bags.

1.5 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

1.6 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions

General information on this user manual, on safety and final disposal.

Description

Description of the appliance and its accessories.

Use

Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.

Installation

Information for the authorised persons: installation, operation and inspection.

Safety instructions

Information

Advice

1. Use instruction sequence.
- Single use instruction.

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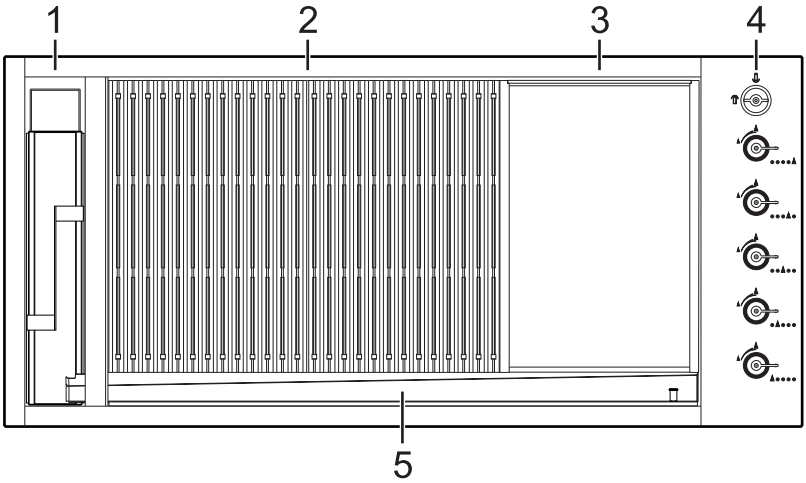
2 Description

2.1 General description



1 Liquid waste compartment
2 Grills
3 Griddle
4 Control panel
5 Duct

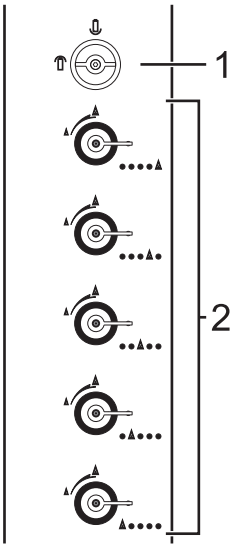
2.2 Control panel

Battery (1)

The battery supplies the burner ignition plugs.

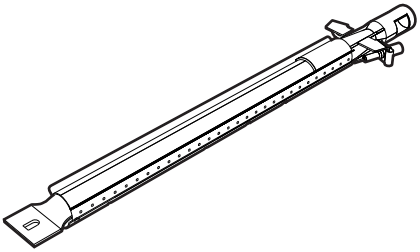
Burner knobs (2)

Useful for lighting and adjusting the appliance burners.
Press and turn the knobs anti-clockwise to the value to light the relative burners.
Turn the knobs to the zone between the maximum and minimum setting to adjust the flame.
Return the knobs to the position to turn off the burners.



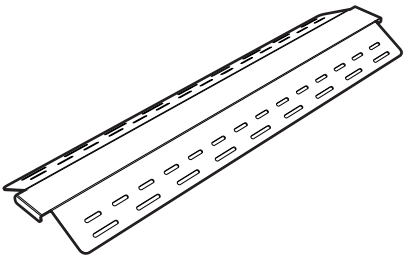
2.3 Other parts

Burners



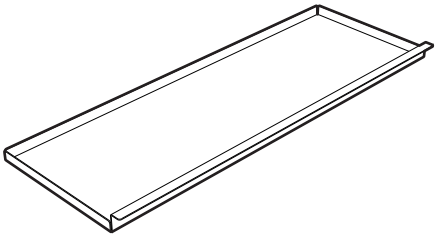
The fundamental element of the appliance, these generate the flame for cooking.

Diffusers



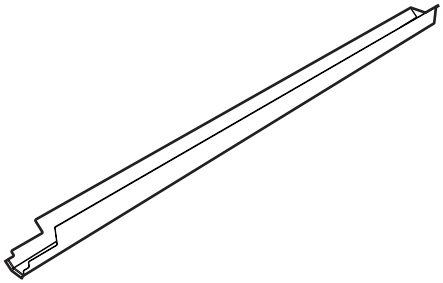
Useful for making the flame uniform and improving the type of cooking.

Drip trays



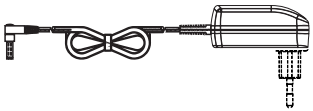
These catch the residue produced by the food being cooked.

Duct



Allows liquids to run off into the liquid waste compartment.

Mains adapter



Powers the burner igniters. When connected, the battery is automatically disconnected.

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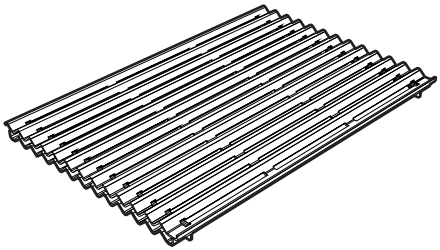
2.4 Available accessories

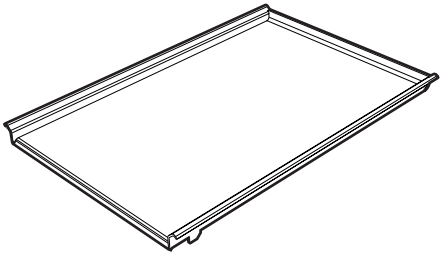
Some models are not provided with all accessories.

Grills



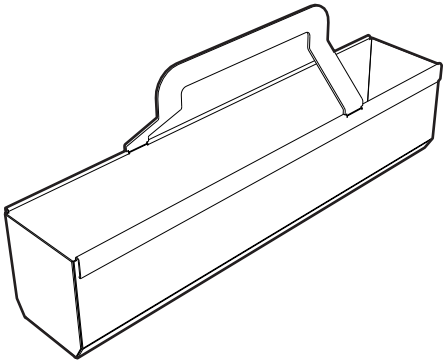
For rapid cooking of meat, fish and vegetables directly on the grill, bringing out their flavour by directly exposing them to the flame.

Griddle



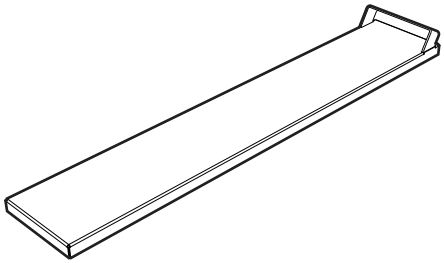
For direct, uniform cooking of meat, fish and vegetables, providing light dishes with their nutritional content intact.

Liquid waste compartment



For collecting waste liquids.

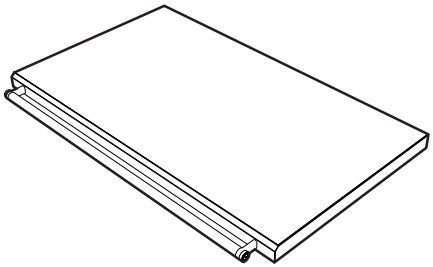
Liquid waste compartment cover



For closing the liquid waste compartment when the appliance is not in use.

Description

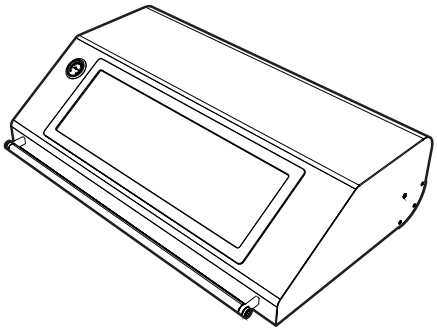
Flat lid (on some models only)

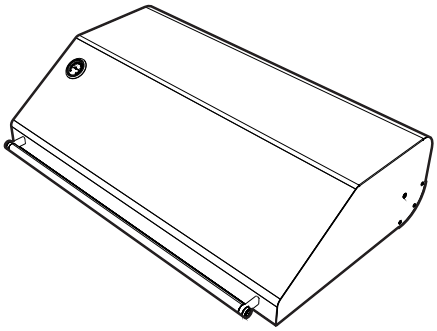


For closing the appliance when it is not being used.

DO NOT CLOSE THE FLAT LID WHEN THE BURNERS ARE ON

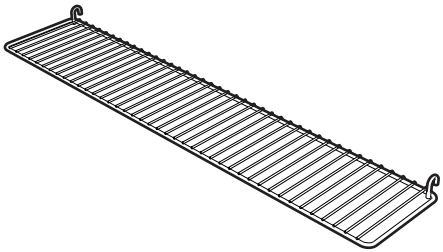
Lid (on some models only)





For indirect cooking.

Utensil holder (on some models only)



For holding cooking utensils when using the appliance.

The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

3 Use

3.1 Instructions

High temperature during use
Danger of burns

- During use the appliance and its accessible parts become very hot. Keep young children away.
- Protect your hands wearing heat resistant gloves when moving food.
- Do not touch the heating elements inside the appliance.
- Switch the appliance off immediately after use.
- Do not pour water directly onto very hot trays.
- Young children should be supervised to ensure that they do not play with the appliance.
- Children must never play with the appliance.
- The appliance must never be cleaned by unsupervised children.
- Oils and fat could catch fire if overheated. Be very careful.
- Always ensure that the burner components are correctly fitted in place.

Improper use
Risk of damage to surfaces

- Do not rest pans or trays on the lid (when fitted).
- Do not pour water directly onto very hot trays.
- Never use the appliance outdoors in case of bad weather.
- Use wooden or plastic utensils.

High temperature during use
Danger of fire or explosion

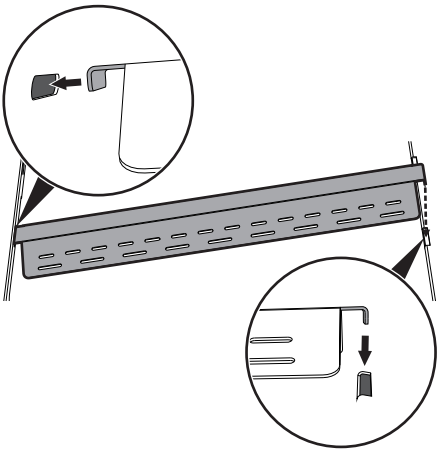
- Do not spray any spray products near the appliance.
- Do not use or leave flammable materials near the appliance.
- Do not use plastic kitchenware or containers when cooking food.
- Do not leave the oven unattended during cooking operations where fats or oils could be released.

3.2 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the cooking compartments.
3. Remove all the accessories from the appliance and clean them (see 4 Cleaning and maintenance).
4. Run the burners at full power for 10 minutes before you first use the appliance to remove any residue from the manufacturing process.

Diffusers

Before using the appliance, it is necessary to assemble the diffusers as shown in the figure below.

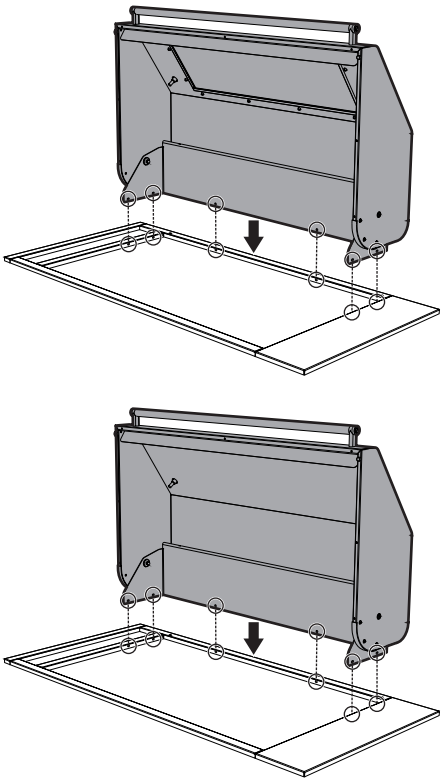


Installing the lid (on some models only)

Improper use
Danger of burns

- The lid must always be kept open while the burners are being lit. It can be lowered once they have ignited and must be raised as soon as the thermometer fitted on it reaches 300°C. Take care not to obstruct the combustion gas outlet flue in the back of the lid.

Place the lid in position on the appliance and attach it with the 6 screws supplied.



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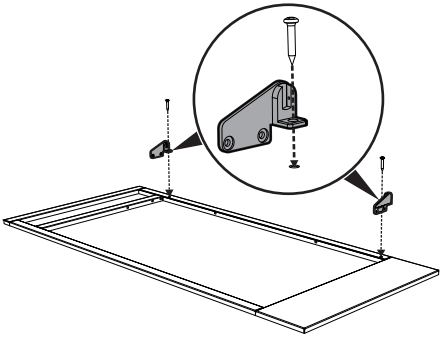
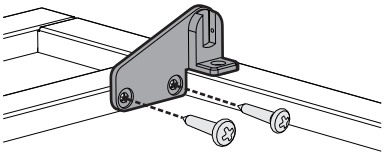
Installing the flat lid (on some models only)

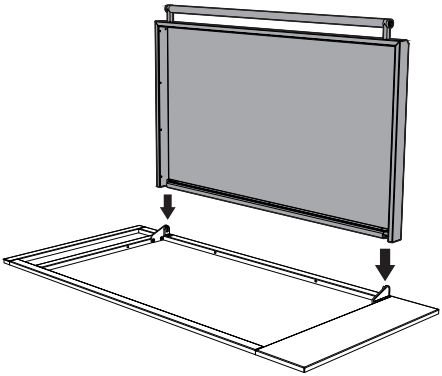
1. Position the supplied hinges and screw the 2 supplied screws to the upper part of the appliance.



2. Fasten the hinges with the 4 supplied screws.



3. Position the flat lid and fasten the screws to the upper part of the hinge using an Allen key to fix it to the appliance.

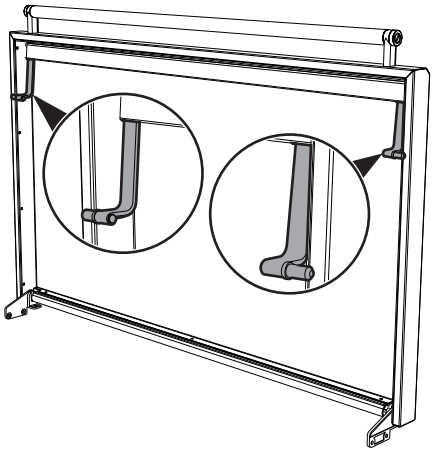


Flat lid safety legs

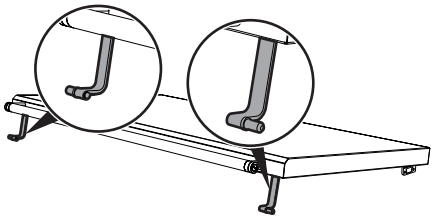
Improper use
Danger of burns

- The flat lid must not be closed when the burners are operating.

To ensure that the user remembers to turn off the gas before closing the flat lid, two pivoting safety legs have been fitted.



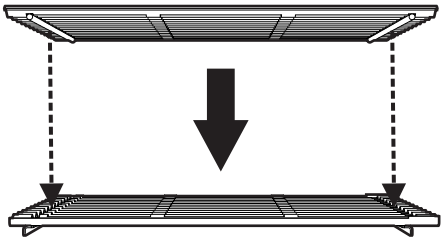
When closing the flat lid the safety legs will pivot forward and rest against the trim surface to prevent the flat lid closing. After ensuring the gas has been turned off, to fully close the flat lid, the legs need to be rotated backwards.



3.3 Using the accessories

Grills

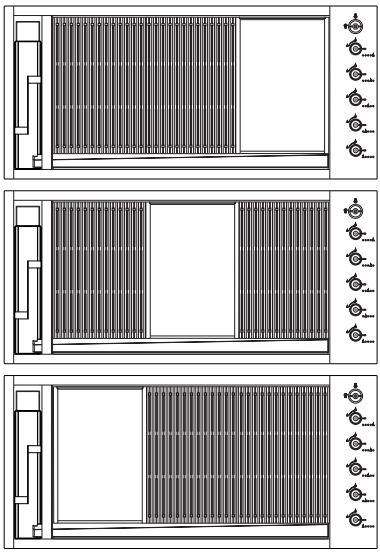
The grills must be assembled as shown in the figure below.



Clean the grills before using them for the first time to remove any residue left by the manufacturing process.

Layout

The griddle and grills can be fitted to or removed from the appliance as required.

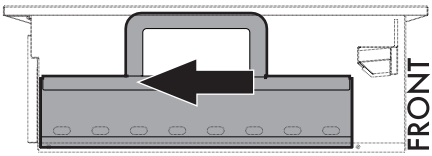


Proceed with cooking only with the griddle and all grills in position to avoid danger to the user or damage to the appliance's appearance and functionality.

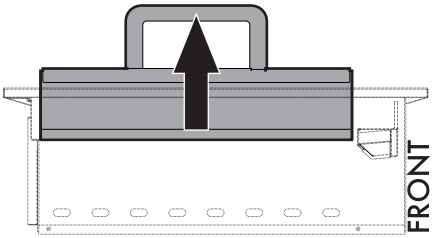
Liquid waste container

It is recommended you empty the liquid waste container after using the appliance:

1. Remove the liquid waste compartment cover.
2. Holding the container by its handle, push it towards the back of the liquid waste compartment..



3. Lift the container upwards.



4. Empty and clean the container.
5. Once you have cleaned the container, replace it in its compartment and follow the removal operations above in reverse.

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3.4 Using the appliance

(for all models)

All the appliance's control and monitoring devices are located together on the control panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to ● and wait 60 seconds before trying again.

(only for valved models)

After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.

This appliance is not fitted with a safety valve. Never leave it unattended when in operation. If you notice that the flames have gone out, turn the knobs to ● **IMMEDIATELY** and wait a few minutes before attempting to ignite the burners again.

3.5 Turning the appliance off

If the appliance is to be out of use for some time, close the gas supply valve, unplug the appliance from the wall socket and remove the battery.

Before reusing it, check that the gas outlet holes are not clogged with dust or spider's webs.

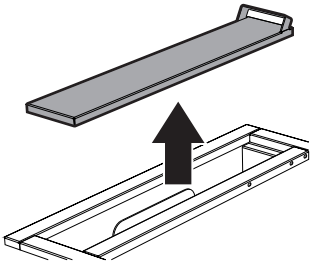
3.6 Cooking Advice

Direct cooking: food cooked directly on a grill positioned above a lit burner.

Indirect cooking: food cooked on a grill positioned adjacent to the lit burner.

- During indirect cooking the lid (if fitted) must be left closed and only opened if the temperature exceeds 300°C. Close it again after 5 minutes have passed.
- Water should always be poured into the dripping pans for more succulent cooking results and to simplify cleaning of the barbecue after use.
- Always preheat at the minimum setting.

- For processes requiring more powerful grilling, preheat the burners for 15 minutes.
- Preheat for indirect cooking by igniting the burner where the food is to be placed for 5 minutes at the minimum setting and the other burners at the maximum setting for 10 minutes.
- During direct cooking (meat or fish), if the heat is too high and burns the food, turn the burners down using the knob, or else move the food.
- During cooking, it is recommended to remove the liquid waste compartment cover to allow cooking fumes to escape.



Meat (direct cooking)

The burners must be set to maximum. The cooking time varies depending on the thickness of the food and personal taste.

For best results when grilling, brown the outside at maximum heat then use the knobs to turn the burners down to a medium / minimum setting to allow the meat to cook right through without burning on the outside.

The appearance of flames, when cooking pork (i.e. fatty foods) in particular, is normal and is caused by dripping fat. Do not worry, but move the food being cooked to another part of the grill.

To allow this, it is best not to fill the whole grill with food for cooking.

It is recommended to preheat the burners at maximum power for 5-10 minutes with the lid (where fitted) closed, depending on the thickness of the meat.

Meat (indirect cooking)

After preheating with the burners at the minimum setting and the lid (where fitted) closed, place the meat on a grill next to the lit burner. For example, the meat can be placed on the central grill after the side burners have been ignited.

The advantage of indirect cooking is that the heat is less fierce. Start cooking with the burners on the minimum setting then gradually turn them up over time.

Naturally, it takes considerably longer than direct cooking, but excellent results will be assured.

Large pieces of meat or fish such as roasts, whole chickens, lamb and other particularly thick/fat cuts are suitable for indirect cooking.

Vegetables and fish (direct cooking)

Arrange the vegetables and/or fish on the grill after preheating. Given the nature of these foods, the knobs should be kept turned to the minimum setting.

It is recommended to preheat the burners at minimum power for 15 minutes with the lid (where fitted) closed.

Cooking information table

Heat	Temperature (°C)	Burner setting	Suitable for
High	230 - 250	Maximum	Preheating before starting cooking.
Medium-High	200	Medium-Maximum	Direct cooking of thin cuts of meat, fish and vegetables.
Medium	160 - 180	Intermediate	Direct cooking of cuts of meat of medium thickness (e.g. half chicken) and indirect cooking.
Medium-Low	150	Medium-Minimum	Indirect cooking and smoking, or keeping food which has already been grilled warm.
Low	110 - 120	Minimum	Smoking and indirect cooking of large pieces of fatty or delicate foods, or keeping food which has already been grilled warm.

Barbecue cooking

Food	Cooking type	Weight (Kg)	Preheat.	Cooking time	Suggestions
Beef steaks	Direct	0.5	10'	3' - 5'	Flame at maximum setting
T-bone steaks	Direct	2 = 4 pcs.	15'	4' per side	Medium-high flame
Beef fillet	Direct	1.5	10'	40' - 50'	Medium-high flame
Chicken joints	Direct	2	10'	45'	Minimum flame
Whole chicken	Indirect	3	10'	150'	Medium-minimum flame
Chops	Direct	1	10'	15' - 18'	Medium flame
Pork belly	Direct	0.5	10'	5' - 7'	Medium flame
Whole pork neck	Indirect	2.5	10'	240'	Minimum flame, then increase
Stuffed roast pork	Indirect	2.5	10'	150'	Minimum flame, then increase
Pork shank	Indirect	1	10'	70'	Minimum flame, then increase
Spare ribs	Direct	2	8' - 10'	30' - 40'	Medium-minimum flame, turn food often
Sausages	Direct	1	10'	13' - 15'	Medium-minimum flame
Leg of lamb	Indirect	2.5	10'	150' - 180'	On stainless-steel griddle
Sliced onion	Direct	0.6	15'	10' - 15'	On stainless-steel griddle
Sliced aubergine	Direct	0.5	10'	8' - 13'	Medium flame
Whole potatoes	Indirect	1	10'	90' - 110'	Maximum flame
Diced potatoes	Indirect	1	10'	80' - 90'	Medium flame
Courgettes	Direct	0.5	10'	15' - 18'	Medium-minimum flame
Peppers	Direct	3 pcs	10'	13' - 15'	Medium flame
Prawns	Direct	0.75	10'	10' - 12'	Medium-minimum flame
Trout	Direct	1	10'	18'	Minimum flame
Small fish (e.g. herring)	Direct	0.3	15'	4' per side	Maximum flame on stainless steel griddle
Bream	Indirect	3	10'	40'	Medium-minimum flame
Salmon fillets/steaks	Direct	0.5	10'	15'	Minimum flame
Sea-bass	Direct	1	10'	40'	Minimum flame
Pineapple	Direct	0.8	10'	8'	Minimum flame
Polenta slices	Direct	1	10'	4'-5' per side	Maximum flame
Sliced bruschetta	Direct	1	5'	6'-8' per side	Medium-minimum flame
Bread	Direct	0.2	5'	20' - 25'	Minimum flame

4 Cleaning and maintenance

4.1 Instructions

Improper use
Risk of damage

- Do not use a steam cleaner to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash removable components such as the grills and griddle in the dishwasher.
- All previous food residue must always be removed before cooking.

4.2 Cleaning the appliance

To keep the appliance surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.

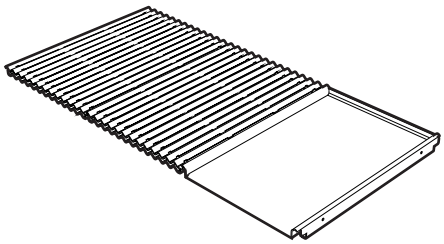
Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the appliance. If left to set for too long, they might damage the enamel lining of the appliance.

Lid glass (on some models only)

After cooking, allow the appliance to cool for at least 2 hours after cooking finishes then clean the glass of the lid with kitchen roll. Remove stubborn dirt with a damp sponge and ordinary detergent.

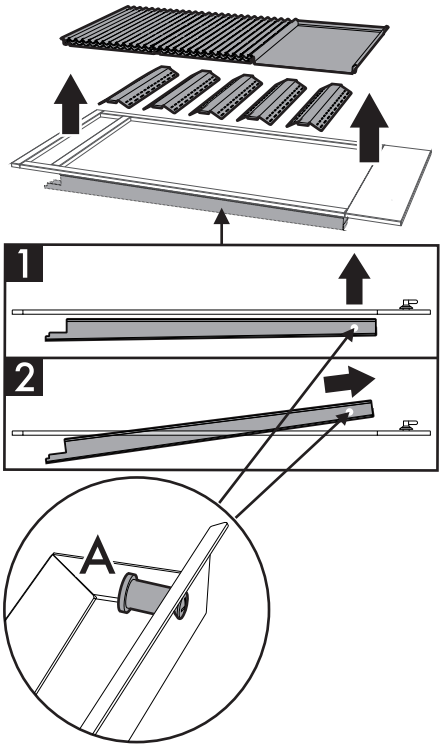
Griddle and grills



For best results, clean the griddle and grills when still lukewarm. Wearing heat-resistant gloves, dip them in water and then scrub them with a brass-bristle brush to remove any food residue. Complete cleaning by washing the grills with a degreasing detergent and rinse thoroughly.

Duct

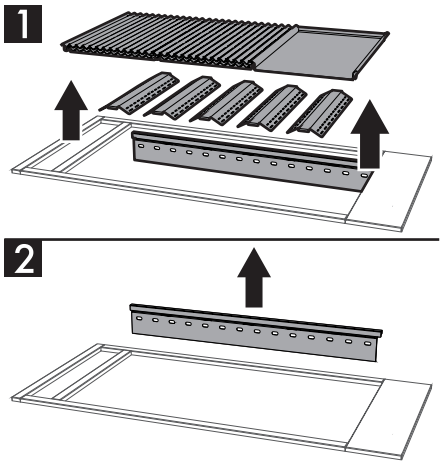
Remove the grills and griddle and then the diffusers.



1. Take hold of pin **A** of the duct and lift it upwards.
2. Pull the duct to the right to extract it.
3. Clean the duct and refit it following the instructions given above.

Rear support

1. Remove the grills and griddle and then the diffusers.



2. Lift the rear support upwards to remove it.
3. Clean the support and refit it following the instructions given above.

Drip trays

After cooking, carefully remove the drip trays and pour the fat into a suitable container; this must then be disposed of in accordance with local regulations. The oil or fat produced by cooking meat and fish must never be poured down drains or sinks, for example. It must be disposed of correctly in special containers or delivered to the collection points provided for by law. Clean the drip trays with suitable non-abrasive products and put them back in place.

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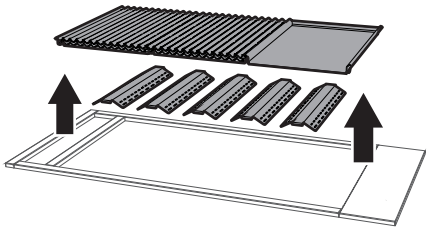
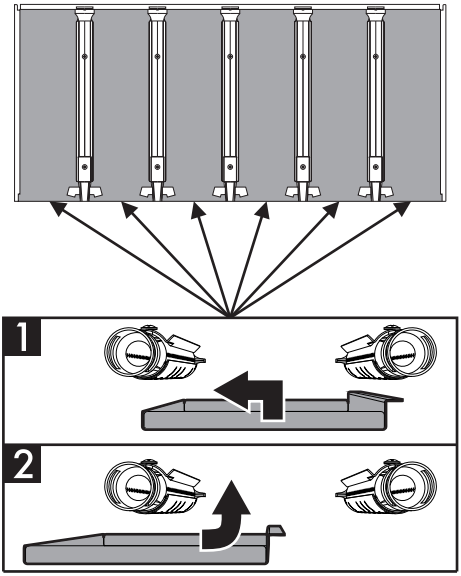
Removing the drip trays

Remove the grills and griddle and then the diffusers.



1. Lift the drip trays up a few centimetres (one at a time) and move them to the left.



2. Twist the tray upwards in order to extract it through the space between the two burners.
3. Clean the drip trays and refit them following the instructions given above.

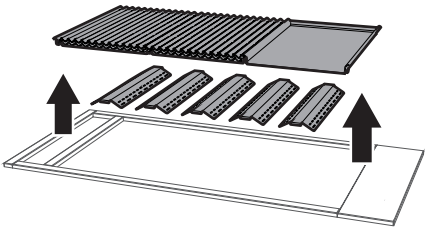
Burners

Check regularly that the burners are igniting completely and no gas outlet holes are clogged.

If you notice that a burner is not igniting completely, blowing it with compressed air may be sufficient to clear dust or spiders' webs from the clogged holes. If this is not sufficient, the burners can be dismantled for more thorough cleaning, for example by poking a pin through the clogged holes and blowing compressed air straight into the burner.

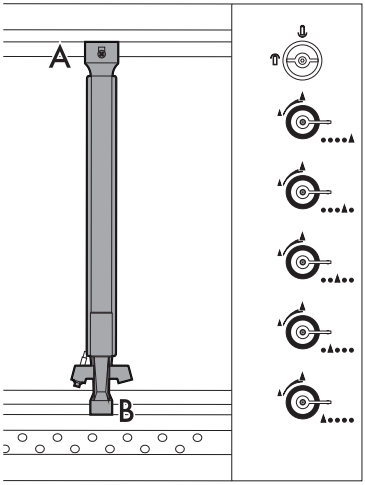
Removing the burners

Remove the grills and griddle and then the diffusers.



Remove the rear support (see "Rear support").

1. Unscrew retaining screw **A**.



2. The burners can then be removed from their bases in the front of the appliance **B** for more thorough cleaning.
3. Refit the burners after cleaning. Fit the front part in its base **B**, then screw the retaining screw **A** back in.

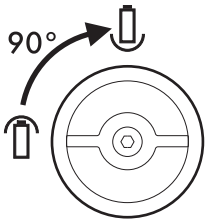
4.3 Extraordinary maintenance

Live parts
Danger of electrocution

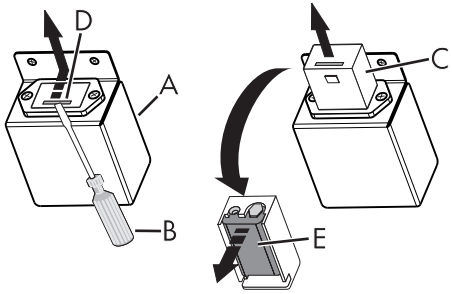
- Ensure the appliance is switched off to avoid the possibility of electric shock.

Replacing the battery

1. Turn the battery top 90° clockwise.



2. Run the head of a screwdriver **B** into slot **D** press upwards and take container **C** out of housing **A.**



3. After replacing the battery **E**, reinsert the container into its housing, making sure that slot **D** is facing inwards.

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5 Installation

5.1 Safety instructions

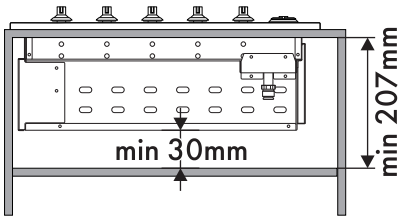
Heat production during appliance operation
Risk of fire

- This appliance must not be installed on any combustible material.
- Check that the support structure has the required slots.
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant.

- Keep a minimum side clearance of 100 mm and rear clearance of 250 mm from any combustible material.
- A vertical clearance of at least 1000 mm should be maintained between the top of the cooking surface and any combustible material.
- If used in a closed environment, ventilation must be provided for as explained in chapter 5.5 Positioning.

Gas is highly explosive and can cause serious injury and damage to property if allowed to accumulate and then be ignited.

- Avoid exposure to wind as this will affect cooking performance and burner efficiency. If this cannot be avoided some shielding may be necessary.
- The appliance requires a non-combustible panel under the barbecue to prevent excessive heat. The panel is to be placed at 30 mm from the base of the appliance. There are spacers added to the bottom of the appliance to prevent the panel being too close to the base.



Failure to install the non-combustible panel exposes the user to possible accidental contact with sharp or hot parts.

Section cut from the work surface

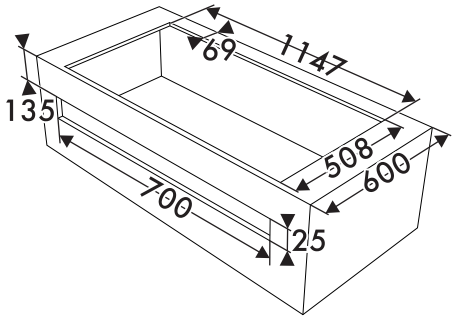
The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman.
This appliance must not be installed on any combustible material.

This appliance can be installed in a support structure such as an island unit, or in a worktop with a rear wall:

- If installed in a support structure such as an island, the appliance must be installed in the centre.

- If installed in a worktop with rear wall, ensure that the worktop is made of a non-combustible material.

Cut an opening in the worktop of the support structure with the dimensions indicated in the figure (all measurements are given in **mm**).



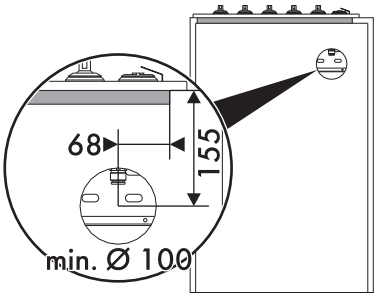
This appliance requires a front opening in the support structure.

During cooking, take care not to obstruct the fat drainage hole in the front of the appliance. If necessary, clean it thoroughly with the aid of a wooden or plastic utensil.

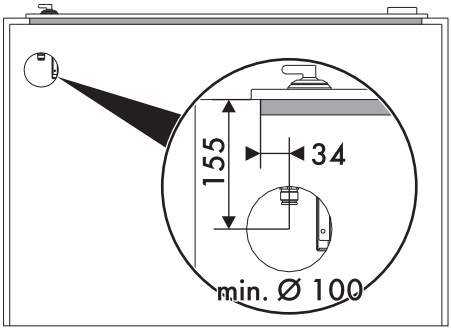
Hole for running connections

Make a circular hole of minimum 100 mm to allow electricity and gas connections to be run. The hole may be made on the right-hand side or in the rear of the supporting structure, always on the right, in correspondence with the appliance's gas intake.

(all measurements are expressed in **mm**).



Side view



Rear view

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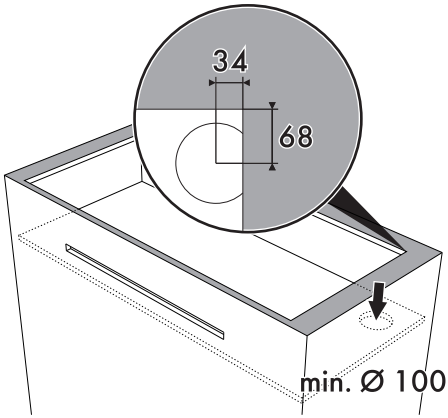
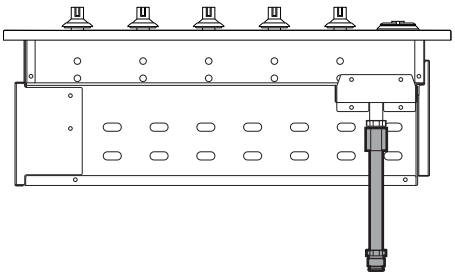
Alternatively, it is also possible to make a circular hole of minimum 100 mm diameter in the non-combustible panel underneath the appliance.



In this case, we recommend installing the supplied gas intake extension before positioning the appliance in the support structure.



5.2 Gas connection

Gas leak
Danger of explosion

- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- Never use a naked light to check that gas is flowing from the burners properly, or to look for gas leaks in the appliance.
- When hooking up the appliance to the cylinder, use only the fittings and regulators supplied with the appliance. These products are also available from our authorised service centres. Using any other products can seriously compromise the safety of the appliance.
- Do not obstruct ventilation openings of the cylinder compartment.
- If operation is not optimal, DO NOT ATTEMPT TO REPAIR THE APPLIANCE, but contact the nearest Authorised Service Centre.

Installation

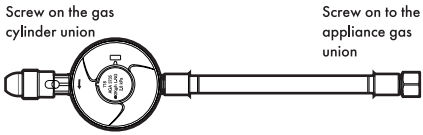
General information

This appliance is suitable for installation with Natural Gas or ULPG (propane/butane). Refer to "" for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of ULPG (propane) appliances.

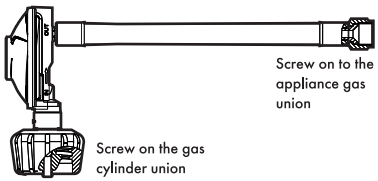
Connecting the gas cylinder to the appliance

Connection of the appliance to the gas supply must be performed in accordance with the requirements of AS5601/ AG601.

This product is designed for use only with LPG gas in suitable cylinders obtainable from specialised shops. The appliance comes complete with a rubber hose with pressure regulator and unions. The pressure regulator is preset in the factory to ensure the appliance functions to the highest standards. The diagram below shows how to connect the hose supplied to the product and the gas cylinder.



Australia fitting



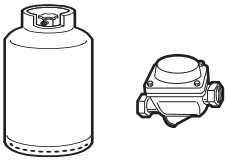
New Zealand fitting

The hose must be fitted or replaced (check its expiration date periodically) in compliance with the relevant regulations.

U.L.P.G. When connecting the appliance to a portable LPG cylinder, the minimum capacity of the cylinder should be 4 kg and the maximum capacity should be 9 kg. Fit the hose and regulator supplied with the barbecue and ensure that the nut on the hose is tightened using a spanner. Do not use thread tape, as the connection will seal properly without it. When connecting the regulator end of the hose to the gas cylinder, turn the fitting anti-clockwise and hand tighten only.

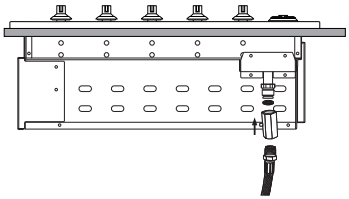
DO NOT USE A SPANNER.

When connecting the barbecue to a fixed LPG supply, it must be installed by a licensed gas fitter in accordance with requirements of AS5601 and local gas authority requirements.



ULPG Hose Dimensions

According to AS1869 Class 'A', 10 mm diameter
Lenght 1000 mm



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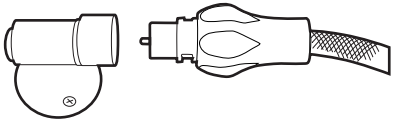
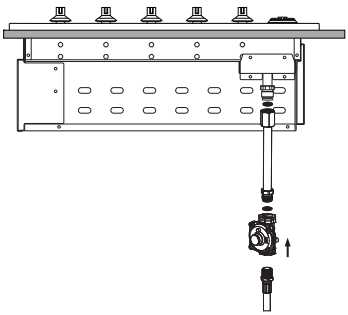
N.G. When connecting the barbecue to Natural gas, the barbecue can be converted from LPG to Natural gas by fitting the supplied Natural gas injectors and also a Natural gas conversion kit, available from your retailer. Natural gas barbecues must be installed by a licensed gas fitter by connecting the main gas lines via copper pipe according to the requirements of AS5601 and the local gas authority requirements. Alternatively, you can have the gas fitter install the gas line using a "bayonet point" fitting according to the requirements of AS5601 and local gas authority requirements. This will allow the barbecue to be connected and disconnected by using the special hose provided in the conversion kit. Once the barbecue is installed, the gas fitter can test the connection for leaks by using a soapy water solutions and test the functions for safety, ignition and burner operation of the barbecue before leaving.

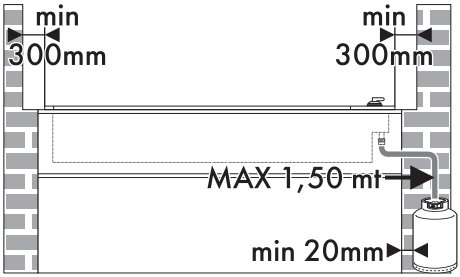


NG Hose Dimensions

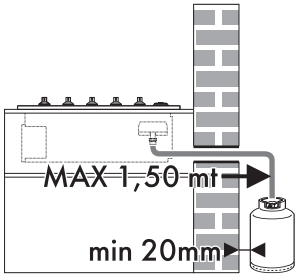
According to AS1869 Class 'B', 10 mm diameter
Lenght 1500 mm



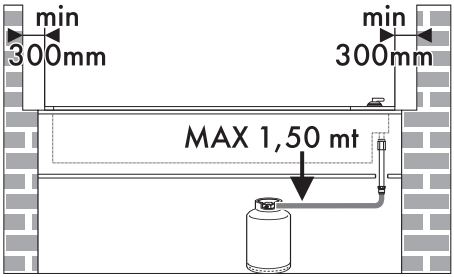
Positioning the gas canisters



Example of side canister positioning



Example of rear canister positioning

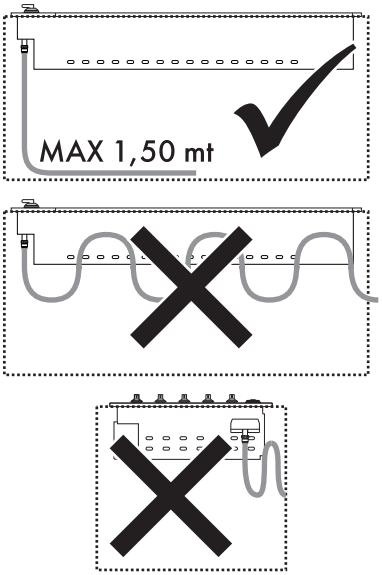


Example of canister positioned under the non-combustible panel

Connection with a rubber hose

Verify that all following conditions are met:

- The hose is fixed to the hose connection with safety clamps;
- Installation with rubber hose must be carried out so that the length of the piping does not exceed 1.5 metres.
- No part of the hose is in contact with hot walls (max. 50 °C);
- The hose is not under traction or tension and has no kinks or twists;



- The hose is not in contact with sharp objects or sharp corners;
- If the hose is not perfectly airtight and leaks gas, do not try to repair it; replace it with a new hose.

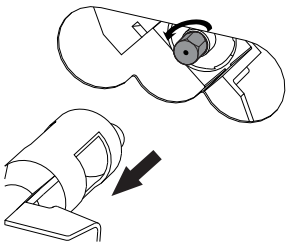
5.3 Adapting to different types of gas

The appliance is pre-set for natural gas at a pressure of 1.0 kPa.

In case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps.

Replacing nozzles

1. Remove the grills and griddle, diffusers and then the components (see "Diffusers").
2. Remove the burners (see "Removing the burners").
3. Replace the nozzles using a 7 mm socket wrench according to the gas to use (see "Burner and nozzle characteristics tables").



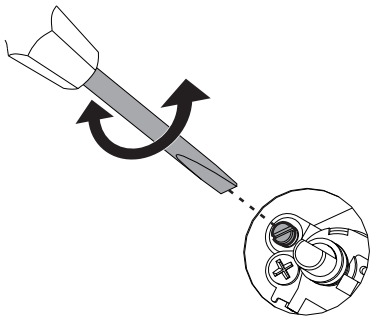
4. Reposition the burners in their correct seats.

Adjusting the minimum setting for natural gas

Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw next to the tap rod (depending on the model) until the correct minimum flame is achieved.

Refit the knob and verify that the burner flame is stable.

Turn the knob rapidly from the maximum to the minimum setting: the flame should not go out. Repeat the operation on all gas taps.



Adjusting the minimum setting for LPG

Tighten the screw located at the side of the tap rod clockwise all the way.

Following adjustment to a gas other than the one originally set in the factory, replace the gas setting label fixed to the appliance with the one corresponding to the new gas. The label is inserted inside the nozzle pack (where present).

Lubricating the gas taps

Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease.

Gas taps should be greased by a specialised technician.

Check for any gas leaks

These operations must be carried out when the barbecue is connected for the first time and every time that it is disconnected and reconnected to the gas supply.

Once the barbecue hose has been connected to the gas supply (LPG), proceed as follows:

1. Open the gas valve on the LPG canister (or rotate the tap for the Natural Gas supply), **BUT DO NOT ATTEMPT TO LIGHT THE BURNERS**.
2. With gas pressure in the hose, check for any leaks on all the connections using a soap and water solution. **Never use a naked flame to check for leaks.**
3. In the event that there is a leak, bubbles will appear on the faulty connection where the gas is escaping.
4. Close the gas tap of the gas canister, tighten the leaking connection and then repeat the test.
5. If the gas leak persists, contact the nearest supplier.

Never use a flame to detect leaks

Burner and nozzle characteristics table

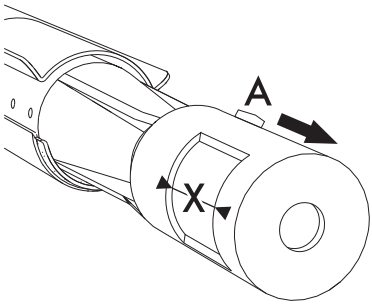
1 ULPG 2.75 kPa	
Nominal gas consumption (MJ/h)	13.5
Injector (1/100 mm) x 5	100
2 NG 1.0 kPA	
Nominal gas consumption (MJ/h)	14.4
Injector (1/100 mm) x 5	175

Adjusting the primary air flow

The operations below must be carried out for every burner in the appliance:

- Move the screw **A** of the air regulator sleeve into the position for the type of gas to be used, consulting the table below.

Tighten the regulator screw, making sure that the distance **X** is correct.



	1 ULPG 2.75 kPa	2 NG 1.0 kPA
X =	10 mm	5 mm

5.4 Electrical connection

Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General information

Check the grid characteristics against the data indicated on the plate.

The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

Connection with plug and socket

Make sure that the plug and socket are of the same type. Avoid using adapters and shunts as these could cause overheating and a risk of burns.

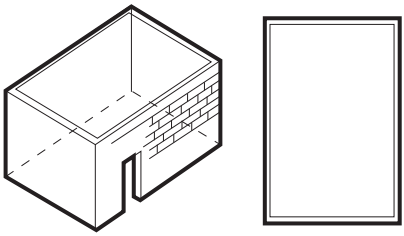
5.5 Positioning

Heavy appliance
Danger of crush injuries

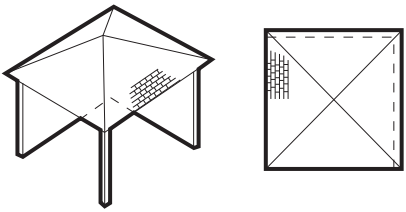
- Place the appliance into the piece of furniture with the aid of a second person.

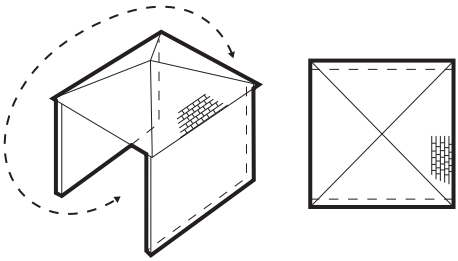
Position the barbecue as follows:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.

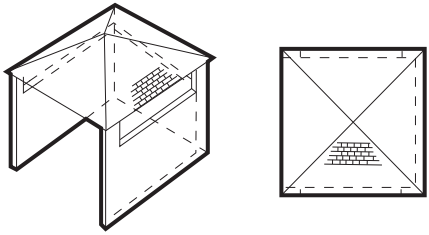


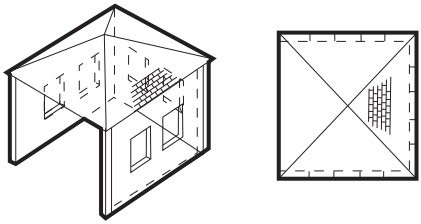
- Within a partial enclosure that includes an overhead cover and no more than two walls.





- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply: At least 25% of the total wall area is completely open; At least 30% of the remaining wall area is open and unrestricted.

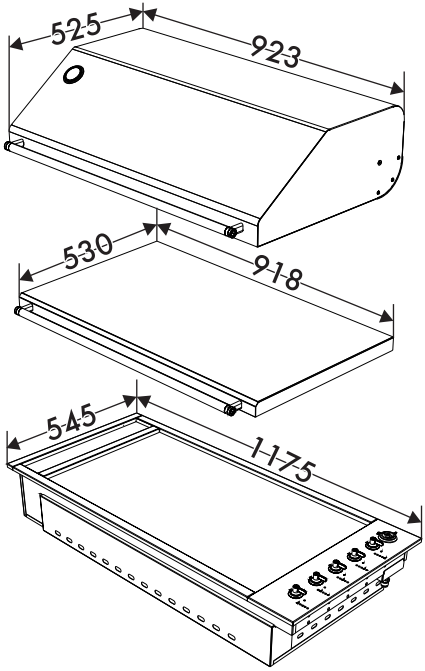


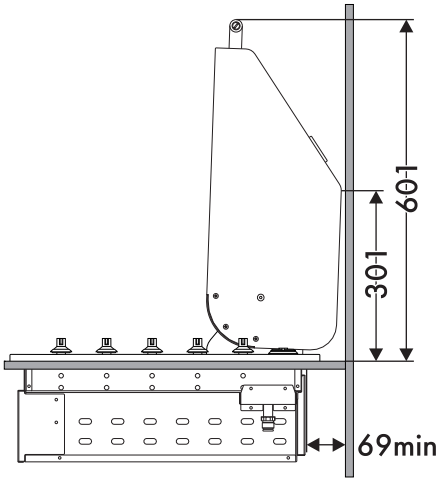


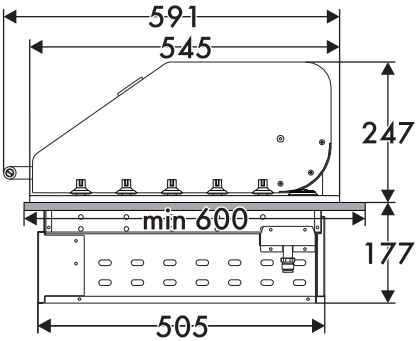
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and restricted.

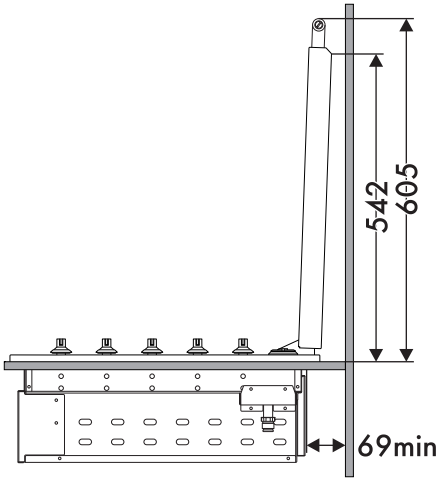
EN

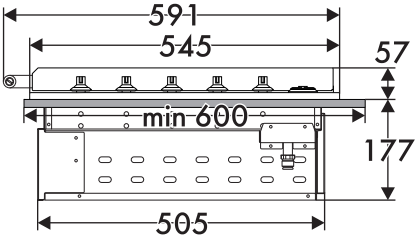
- Appliance overall dimensions (mm)











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